

# M E N U

## STARTERS \_\_\_\_\_

**BEEF CARPACCIO** 24

*Beef fillet, rucola, balsamic, 48 month Parmigiano Reggiano, black summer truffle aioli*

**SERAFINA PARMIGIANA** 22

*Slow fried eggplant, tomato sauce, oregano, fresh mozzarella, basil, Maldon salt*

**BRUSCHETTA POMODORO** 18

*Crispy focaccia, extra virgin olive oil, garlic, roma tomatoes, fresh basil*

**TAGLIOLINI CACIO E PEPE** 22

*Tagliolini with Pecorino Romano DOP, 48 month Parmigiano Reggiano, black pepper*

**BLACK TRUFFLE TAGLIOLINI** 30

*Black summer truffle, Pecorino Romano DOP, 48 month Parmigiano Reggiano, black pepper*

## PASTA \_\_\_\_\_

**AGLIO E OLIO** 32

*Spaghetti with garlic, chili, sundried tomato crumble, Pecorino Romano DOP*

**FETTUCCHINE BEEF RAGÙ** 38

*Slow cooked shredded beef ragù tomato sauce*

**FETTUCCHINE GAMBERI** 38

**BURRATA E LIME**

*Fettuccine with garlic, zucchini, cherry tomato, tiger shrimps, parsley, burrata, lime zest*

## MEAT & FISH \_\_\_\_\_

**BEEF FILLET TAGLIATA** 45

*Beef tenderloin, balsamic, olive oil, rucola, 48 month Parmigiano Reggiano*

**RED SNAPPER** 40

*Fresh pan seared red snapper, lemon, extra virgin olive oil, thyme, rosemary*

## SIDES \_\_\_\_\_

**ROASTED POTATO** 5

*Oven roasted potato with garlic and Maldon salt*

**GREEN BEANS** 5

*Green beans sautéed in garlic & olive oil*